

No-Bake Alabama Fire Crackers: Your New Favorite Snack

The ingredient list is short, simple, and all about flavor.



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30 min

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INGREDIENTS

1 sleeve Saltine Crackers: The classic, crispy canvas for our flavor creation.

2 tbsp Red Pepper Flakes: This is where the "fire" comes from!

$\frac{1}{2}$ cup Vegetable Oil: The vehicle that carries all the flavor into the crackers.

1 tbsp Ranch Seasoning: The dry, powdered mix, not the bottled dressing. This provides the signature zesty, herby backbone.

1 tsp Garlic Powder: For that essential savory, aromatic depth.

Swaps, Notes, and Controlling the Fire:

The Crackers: While classic saltine crackers are the tradition, this recipe is incredibly versatile.

It works wonderfully with mini saltines (oyster crackers), Cheez-Its, or even Ritz crackers for a buttery, savory twist.

The Oil: Vegetable or canola oil are perfect because they have a neutral flavor. You could use a light olive oil, but I'd avoid extra virgin as its strong flavor can compete with the seasonings.

The Ranch: Make sure you're using the powdered ranch seasoning mix found in packets or canisters in the salad dressing aisle. This is key to the recipe's flavor and texture.

Controlling the Fire: This is where you can customize! Hot (As Written): 2 tablespoons of red pepper flakes will give you a significant, undeniable heat that builds with every bite. This

is the true "fire cracker" experience.

Medium: Use 1 tablespoon of red pepper flakes for a pleasant, tingly warmth that everyone can enjoy.

Mild: Use 1-2 teaspoons of red pepper flakes for more flavor than heat.

Next Level Fire: Add ½ teaspoon of cayenne pepper along with the red pepper flakes for a sharper, more immediate heat.

Step-by-Step Instructions:

Tips for Success:

Patience is a Virtue: Don't skimp on the resting time! The longer the crackers sit, the more flavor they will absorb and the crispier they will become. 2 hours is the minimum, but 4 hours or overnight is even better.

Gentle Does It: When you're initially coating the crackers, be gentle. A combination of slow shaking and turning the bag end over end works best to prevent breakage.

A Good Seal is Crucial: Make sure your bag is sealed tightly to prevent any oily leaks. You can even place the bag on a baking sheet as it rests, just in case.

Spread 'em Out (Optional): After a couple of hours, some people like to pour the crackers onto a baking sheet lined with paper towels in a single layer to let any excess oil absorb before serving.

Serving Suggestions and Pairings:

Final Thoughts:

DIRECTIONS

1. Ready for the easiest recipe ever? Here we go.
2. Step 1: Mix the Seasoned Oil In a small bowl, whisk together the vegetable oil, red pepper flakes, dry ranch seasoning, and garlic powder. Keep whisking until the seasonings are evenly distributed throughout the oil.
3. Step 2: Combine in a Bag Place one entire sleeve of saltine crackers into a large (gallon-sized) resealable ziplock bag. Pour the seasoned oil mixture evenly over the crackers inside the bag.
4. Step 3: Seal and Coat Press as much air out of the bag as possible and seal it tightly. Now, very gently, turn and shake the bag to coat all the crackers with the oil mixture. Be gentle to avoid breaking them into tiny pieces.
5. Step 4: Marinate This is the most important step! Let the sealed bag sit at room temperature for at least 2 hours, or even better, overnight. Every 30 minutes or so, gently flip the bag over to help the oil redistribute and ensure every cracker gets a chance to soak up the deliciousness.
6. Step 5: Serve After the crackers have had time to absorb all the oil and flavor, they're ready! No baking needed. Serve them up and watch them disappear.
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11. **Serving Suggestions and Pairings:** These Alabama Fire Crackers are a superstar snack all on their own, but they also play very well with others. They are the perfect crunchy companion to a bowl of soup or chili, like [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#).
12. **Even better, pair their spicy kick with a cool, creamy dip.** They are absolutely incredible for scooping up [A Light, Tangy Chicken Salad I Actually Crave \(And There's No Mayo in Sight\)](#) or diving into a warm, cheesy dip. Imagine these crackers with [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#) or [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#). And for the ultimate easy party combo, set out a bowl of these crackers next to [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
13. **Final Thoughts:** Some recipes don't need to be flashy to be unforgettable, and Alabama Fire Crackers are the ultimate proof. They are a Southern institution for a reason. They're crunchy, salty, spicy, and savory all in one perfect bite. I dare you to make a batch and not have them become your new go-to snack for every occasion. Just be prepared to share the recipe-because everyone will ask for it.

SWAPS & NOTES

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Original recipe: <https://chefmaniac.com/no-bake-alabama-fire-crackers-your-new-favorite-snack/>